



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Raquel M. Filmanowicz  
Health Operations Administrator

**Health Department**

Family and Community Health Services

web site: [www.milwaukee.gov/health](http://www.milwaukee.gov/health)

## Routine Food

Touchpoint Corp  
Alexian Village  
9301 N 76th ST  
Milwaukee, WI

**8/2/2013**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

| Code Number | Description of Violation  | Correct By |
|-------------|---|------------|
| 2-301.11    | In the employees mens bathroom off the kitchen the paper towel dispenser wouldn't work and the water wouldn't stay on.<br>1. Adjust water timer so that the water stays on for 20 seconds.<br>2. Fix the electronic eye of the paper towel dispenser. | 8/16/2013  |
| 3-501.16    | Hot holding of alfredo sauce 82F, rice 76F, another rice 126F and gravy at 110F. Potentially hazardous food must be held hot at 135 degrees or above.   | 8/16/2013  |
| 3-501.16    | Cole slaw, melon, hard boiled sliced eggs on the salad bar are 48F. Repair salad bar or try shallower metal pans and smaller portions. Potentially hazardous food must be held cold at 41 degrees or below.   | 8/16/2013  |
| 4-501.11    | Repair the prep cooler at the cafe kitchen, it was holding foods at 48F. Repair or replace.<br><br>Replace the 3 burnt out hood bulbs in the main kitchen and the 1 burnt out hood bulb in the cafe kitchen.  | 8/16/2013  |



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6-303.11      Adequate lighting      8/16/2013  
Install more lighting in the walk in freezer so that there is a minimum of 20  
foot candles. If more time is required, contact your inspector for an  
extension.

**Notes:**

NOTES:

FDL ok  
CFM is Mark Ash exp. 3/12/2016  
dishwasher 167.7F - Pass

NOTES:

Photos were taken of the kitchen to determine if another designated handwash is required.

The cookline equipment does not fit 6 inches under the hood and the equipment specialist Mark Malin will be consulted.

On 8/2/2013, I served these orders upon Touchpoint Corp by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature